

# SOCIAL AND OTHER INTERESTS OF WOMEN

## Society

The marriage of Miss Hilda Fickenscher and Wilbert Metzger was celebrated Wednesday evening at 8 o'clock with a pretty service at the home of the bride's parents, Mr. and Mrs. Henry Fickenscher, near South Bend. Rev. Cecil Franklin, of the Indiana Avenue Christian church, officiated. The attendants were Miss Elizabeth Metzger, a sister of the bridegroom, and Charles Wenrick. The bride's gown was of white satin made en train and she wore a full length bridal veil caught with valley lilies. Her bouquet was a shower of pink roses. Miss Metzger wore pink crepe de chene and carried a pink bouquet of pink asters. Pink and white asters were used to decorate the house. While the bridal party approached its station Miss Helen Guilfoyle, at the piano, and Miss Wilma Shonts, on the violin, played the Lohengrin wedding march. During the service they played Edward Elgar's "Salut D'Amour." Miss Guilfoyle and Miss Shonts played at intervals during the evening. After the ceremony a supper was served to 90 guests. Empire baskets filled with asters decorated the table. Mr. and Mrs. Metzger will live at Granger, Ind.

A very delightful progressive party was given last evening as a courtesy for Miss Gertrude Hiss, who is to be one of the fall brides. During the first part of the evening the guests were entertained at the home of Miss Pearl Grebeau, 804 N. Michigan st., where the first course of a Dutch supper was served. The table was decorated with wooden shoes filled with flowers and a color scheme of white and gold prevailed. A bridal contest was a feature of the entertainment at Miss Grebeau's home. Later the party went to the home of Miss Ann Deiling, 209 Hammond court, where the second course of the supper was served. The centerpiece was a basket of fruit and the color motif was delectable. The table was laid with old blue china. Covers were placed for 16. During the supper Miss Bessie Arhor played several violin selections. The guest of honor was given a prettily decorated plaque for a favor, and Miss Dora Sonnenschein, of Chicago, Miss Deiling's house guest, was given a plate. Miss Sonnenschein's mother, Mrs. Dora C. Sonnenschein, was among the guests. Mrs. Benjamin Turnock and Mrs. Paul Monahan will entertain in compliment to Miss Hiss next Thursday evening.

A very pretty wedding was solemnized Wednesday afternoon at the German Evangelical church. The bride, Miss Emilie Marie Ebeling, daughter of Mr. and Mrs. Gustav Ebeling, was married to Ernest Egger, son of Mrs. Charles Egger, 723 Van Buren st. The Rev. C. Roth performed the ceremony. The attendants were Miss Frieda Egger, sister of the groom, and Gustave Ebeling of Milwaukee, brother of the bride. Miss Ida Genrich

## HOW TO COOK A SUNDAY DINNER ON SATURDAY AND THUS MAKE SUNDAY REALLY A DAY OF REST.

BY MRS. EMILY RIESENBERG.

To make Sunday a day of rest for the busy housekeeper, without curtailing the quality of one's Sunday dinner, that important meal can be practically be cooked the day before, especially if such dishes are selected which are just as good, if not better when reheated. Pot roast, stuffed veal, chicken or filled meat loaf, all are excellent if reheated, and potatoes or Italian pastes, noodles, etc., can be made ready for the finishing touches and fruit compotes, light desserts and salads, all prepared the day before will round out a most appetizing dinner. If you have the knack of systematizing your work half an hour will be sufficient to heat and serve your dinner, and if you expect company this method of meeting the dinner question without the help of a maid, is especially to be recommended, as nothing is more agreeable for guests, than to see the hostess cool and unruffled, serve a meal without apparent effort. (When using these recipes remember to use a graduated half pint measuring.)

### Filled Meat Loaf.

Ingredients: Two pounds of chopped beef; one pound of chopped veal; one-half pound of sausage meat; one tablespoonful of minced onion; one egg; two rolled crackers; salt and pepper as needed.

Method: Beat the egg and combine with rest of ingredients, kneading and fixing until all material is well blended, have an oblong bread tin greased then press meat into bottom and along sides of pan, now place the filling in center fitting it in well so as to have a thin layer of meat on all sides and press rest of meat in around filling, bake in moderate heat until meat is done, but do not get it too brown or dry.

Ingredients for filling: One-half loaf of white bread; one small onion one-half teaspoonful of powdered sage; one-quarter teaspoonful of salt; a liberal shaking of pepper; two eggs; one tablespoonful of butter; water as needed.

Method: Cut bread into slices and trim the outer crust, pour cold water on and as soon as soft press out the water and pick soaked bread apart, beat the eggs well, add seasoning and eggs to bread, beat butter in a pan, pour in the dressing and let heat through, then use as directed.

### Home Made Egg Noodles.

Ingredients: Two eggs; three tablespoonfuls of cold water; a pinch of salt; flour as needed (about three cupfuls in all).

Method: Beat eggs well, add salt and water, then begin to stir in the

flour gradually, when mass leaves sides of pan take onto floured board and knead in enough flour to make a rather stiff, but elastic dough. Long kneading makes them tender. The amount of flour depends somewhat on the size of eggs, dough must be tender enough to roll very thin but not soft. Now divide the dough into three parts, roll each portion into very thin sheet, lay on clean cloth or paper and let them dry, when dry lay the sheets one on top of the other, cut into quarters then place the sections with cut edge close together and begin to cut into strips about one-half inch wide. Toss these strips about to separate and let them get dry, then place aside until next day. When ready to cook, place in a kettle of slightly salted boiling water, cook rapidly for fifteen or twenty minutes, drain, let a little cold water run through, then pour some melted butter over and keep hot until ready to serve. A crown of toasted bread or chopped parsley is an improvement.

### Lemon Meringue Pie.

Ingredients for crust: Two cupfuls of sifted pastry flour; a pinch of salt; one-quarter teaspoonful of baking powder; three level tablespoonfuls of lard, two level tablespoonfuls of butter; three tablespoonfuls of cold water.

Method: Mix all dry ingredients and rub shortening in with finger tips until flour is like coarse meal. Stir the water in with a fork and if any dry particles remain, gather them up in both floured hands and press together, paste must be like putty, the secret of good pie crust is, to use very little flour in rolling, so be sparing in flouring board or rolling pin, roll crust a little thicker than ordinary paste-board and line a deep tin, pressing the paste well along sides, then trim around the upper edge with a knife, now roll some long strips of paste and with a pastry wheel or knife cut strips one quarter of an inch wide, lay these along the rim of tin, then with thumb nail forefinger crimp into a fluted, upstanding border, pour in the filling and bake until center of filling is set and firm.

Ingredients for filling: Yolks of three eggs; one cupful of sugar; juice and grated zest of one lemon; three crackers; one cupful of milk.

Method: Shrub the lemon and grate the very outer yellow rind, extract juice and strain, beat yolks well, add sugar and lemon juice and beat until nice and creamy, roll the crackers finely and add, alternating with the milk, pour into the prepared crust and bake, when cold, prepare meringue.

## AMERICA'S BEST DRESSED WOMAN'S LATEST COSTUME.



Mrs. John Astor has come from abroad for a short visit with her son Vincent. As she was seen at Newport the other day, she wore a dark blue satin coat and skirt. The coat was a short cut-away, with a white satin collar.

Her shirtwaist was of finest handkerchief linen, made like a peasant's blouse, with a simple gathered round neck. About the bottom of the sleeves and down the front were ruffles of the linen. Her hat was of blue satin, lined underneath with dark blue velvet, and had a large bunch of black feathers at the side.

Fifteen members of the South Bend Canoe club and their friends loved a moonlight picnic Tuesday evening at Highland park. Features of the evening were a watermelon contest and a wienie roast.

South Bend Grove, No. 36, Woodlawn Circle will give an Ice Cream Social at the home of D. F. Reaves, 1204 S. Michigan st., Thursday night. Everybody welcome. Adv.

The Ellsworth Store.

The Ellsworth Store

A Little Talk  
About Hand  
Bags, Leather  
Belts, Neckwear  
and Such—  
All Are  
Seasonable—  
Very  
Seasonable.



Morie Hand Bags in White and also in Black are Quite Right. We have them in both White and Black.

The New—the Very New Leather Belts—Very Wide—in Colors and in Black and White.

And, in Neckwear all the new things in Fishues, Collars, Collar and Cuff Sets and the like are Here to be Found.

Also, New Ruchings in Various and Varied Widths.

Sashes—Wide Sashes—in Colors and Black—and Black you know, is Decidedly Good, Decidedly Fabulous—Large Variety of Fancy Ribbons—also Black Morie and Satin Ribbons.

## The Kewpie Message

"You ask why we are hurrying so. We're going to be Dolls, you know. Rose O'Neill has showed us how: Look inside and see one now—" "For Children Dear, we've always known Need Kewpies of their very own. "So, really, the best way with them is just to come and play with them. Turn into Dolls and stay with them."

Beads—Big Beads—Are the Fad—We Have Big, Faddy Beads.

The firm name of Hanson and Jenks stands for Highest Quality in Toilet Preparations. With Hanson and Jenks Quality is of Paramount Importance.

If You are a User of Hanson and Jenks Preparations, Madam, You Well Know that Quality Comes First. If you are not one of the Users You have yet to Learn how Delightfully Exquisite Hanson and Jenks Toilets—Hanson and Jenks, makers of the Highest Priced Talcum Powder in the World.

Hanson and Jenks Halcyon Rose Talcum Powder 75 cents.

Hanson and Jenks Halcyon Rose Toilet Water \$3.50.

Hanson and Jenks Halcyon Rose Face Powder \$2.00.

Hanson and Jenks Halcyon Rose Sachet \$1.75.

Hanson and Jenks Halcyon Rose Cold Cream 50 cents.

Hanson and Jenks Halcyon Rose Perfume \$1.75 per ounce.

Hanson and Jenks Toilet Water 75c and \$1.75.

Hanson and Jenks Ilys Toilet Water \$1.25.

Hanson and Jenks Ilys Face Powder 75 cents.

Hanson and Jenks Violet Talcum 25 cents.

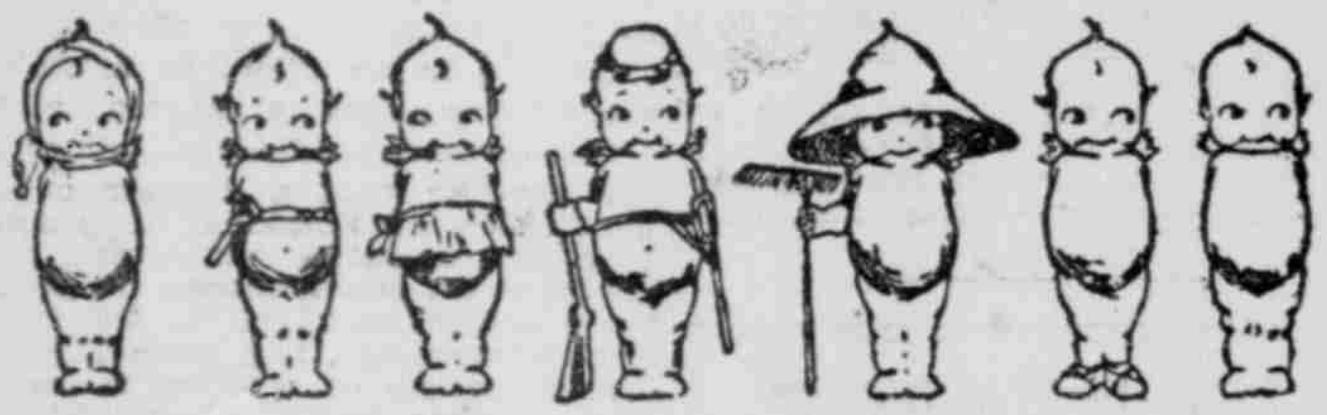
Hanson and Jenks La Petite Amie Box 25 cents.

Fall Suits and Coats—Straight from the New York Designers—are now to be Seen at the Ellsworth Store. Suits and Coats that Show the New Season Tendencies in Style and Materials are on Display.

Suits and Coats that Show the Tendency to Employ One Plain Colored Material or Two Materials of Matching Color with Bright Trimmings, rather than the Contrasting Effects which have prevailed, are now to be Seen.

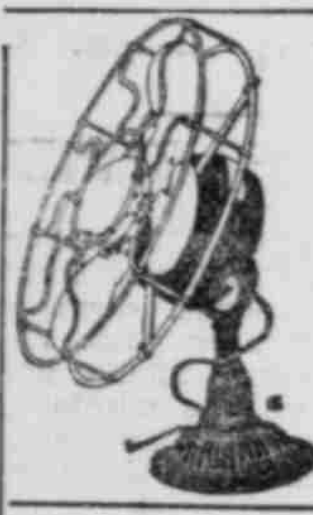
**The Ellsworth Store**  
"THE BRIGHTEST SPOT IN TOWN"

## George H. Wheelock & Company



**KEWNIE DOLLS** for the little boys and girls of South Bend.

Rose O'Neill's monthly page of Kewnies in the Woman's Home Companion has been her greatest success. Kewnies are queer little folk whose antics delight children of all ages. See them in our show case at 25c, 50c and \$1.



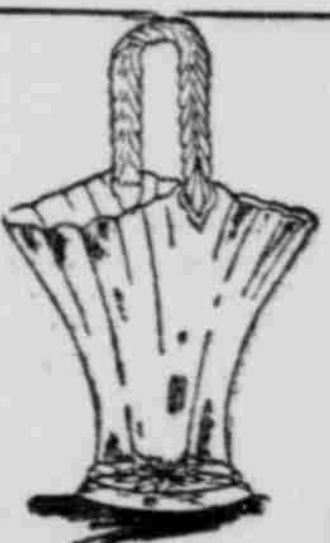
## A HOT WEATHER COMFORT.

Newest type 8-inch Electric Fan, complete with cord and plug  
Special ..... **\$8.50**

This fan will add much to your home comfort. It can easily be carried from room to room.

## GLASS FLOWER BASKETS.

These are made of the best crystal, in a graceful empire shape with tall loop handle. A bouquet of flowers can be arranged beautifully in these baskets. We carry them in five sizes, priced at 5c, 10c, 25c, 50c and 75c each



**George H. Wheelock & Co.**

IF there is any doubt in your mind of the economy of buying good shoes, settle it now and forever at this sale, while you can buy the best in footwear at less than you pay for ordinary quality. The prices quoted below speak for themselves.

LADIES' HAND TURNED PUMPS .....	69c	MEN'S \$5.00 SHOES AND OXFORDS .....	\$3.19
LADIES' VELVET PUMPS .....	\$1.39	MEN'S \$4 SHOES AND OXFORDS .....	\$2.89

There are many other bargains to be found here. You lose money if you buy shoes now at any place other than at the

**UNION SHOE CO.**

will live in South Bend.

Arthur Shidler, son of Mr. and Mrs. A. M. Shidler, 320 N. Lafayette st., celebrated his fourth birthday at a party given at his home Wednesday. The house was decorated with garden flowers. Contests and games were indulged in. Late in the afternoon refreshments were served.

Miss Anita Pfeiffer will entertain Friday at her cottage on Eagle lake in honor of Miss Helen Rulo, who will be married next week.

The Florence Crittenden circle met at the home of Mrs. William Edison, 1408 S. Michigan st., Wednesday afternoon. Mrs. C. C. Beyer had charge of the program. She gave a reading on "Relation of Literature to Vice." Mrs. J. J. Shanafeld sang a solo and Mrs. Brenner recited "Mary Jane." Mrs. Emil Reyer, 442 Portage av., will entertain the circle Sept. 17.

## PERSONALS

A. Nelson and granddaughters, Elma and Marie, 1028 Blaine av., left Sunday for and extended visit in several Michigan towns.

Miss Winifred H. Wegner, 1025 Cleveland av., left Wednesday for Garrett, Ind., where she will visit relatives.

Vern Rutherford, 125 Laporte av., left Wednesday for Eagle lake where he will spend a week with friends. Miss Dorothy Eldridge, 702 W. Colfax av., returned Wednesday from Winona, while there she was the guest of Miss Ruth Walker who is attending school there.

Mr. and Mrs. Julius Bennett, 420 W. Seventh st., Mishawaka, returned Wednesday in their automobile from a two weeks' outing at Marcellus Mich. They were accompanied by Mr. and Mrs. August Coppens, also of Mishawaka.

Mr. and Mrs. E. Spangle and daughter and Victor Brunner returned from Pleasant lake.

Mrs. Peter E. Studebaker of Cincinnati, O., has returned to her home after a visit with relatives in this city. She was accompanied by her mother, Mrs. Klingman, and her husband's mother, Mrs. Henry Studebaker.

TRY NEWS-TIMES WANT ADS.  
TRY NEWS-TIMES WANT ADS.



**GOOD  
Diamonds  
CLAUER**

## DR. THOMSON'S EYE TALKS

(TALK NO. 165.)

## Goods.

My experience in optical goods is as extensive as my experience in fitting eyes. I understand the manufacturing of lenses and spectacles from the ground up. I have held positions in some of the largest optical houses in this country. I have an optical factory of my own that is "doing things." We are grinding prescription lenses and making special frames for oculists and opticians in nearly every state. My wholesale department keeps in touch with the latest, and best. I am buying the best goods and materials that can be found in this country or in Europe. A good deal of the glass that I use is imported direct from the German factories. I have no shop worn or job lot goods. Everything I handle is strictly first class and free from imperfections. In fitting and prescribing glasses I will give you the benefit of my experience and of my organization. I will give you frames that will wear and lenses that are perfect. If you find a flaw in them bring them back and I will exchange them. I want to give you satisfaction in every way.

**DR. H. A. THOMSON**

201 South Michigan St.

Southwest Corner Wayne and Mich.

"Not Open on Wednesday Afternoons"

## 1847 ROGERS BROS.

SILVER KNIVES, FORKS, TEA SPOONS.

"The Silver Plate that Wears."

We carry the only complete line of this famous silverware in Northern Indiana.

**FRANK MAYR'S & SONS CO.**  
121 W. Washington Av.

## FAVORITE RECIPES OF SOUTH BEND WOMEN

MRS. ROBERT ELBEL.

### Chow Chow.

Two quarts chopped cabbage. One quart of chopped cucumbers. One pint of chopped onions. Three green (sweet) peppers, if small take six. To add a decorative touch use one red one. One-half cup of salt. Enough water to cover pulp. Let stand over night, scald in brine in the morning and drain.

### Dressing.

Put one quart of vinegar and three cups of sugar over fire. Mix one-half cup of flour, one-half cup mustard, one tablespoon of turmeric powder. Take one cup of vinegar out of the quart to make this a paste, and add to the hot vinegar. Cook until it thickens. Then add three tablespoons of mustard seed and two tablespoons

of celery seed. Add two stalks of celery chopped. Pour the dressing over the pulp, mix well and bottle.

## SOCIAL CLUBS

Mrs. R. C. DeVoe, 312 S. Taylor st., entertained the Social Twelve Wednesday afternoon. At cards the favors were won by Mrs. Joseph Fleck, Mrs. Albert Krouser and Mrs. Frank Brownell. Mrs. Frank Ohmer received the guest prize. Light refreshments were served. In two weeks the club will be entertained at the home of Mrs. George Moore, 729 N. St. Louis st.

The Violet club met at the home of Mrs. Bert Norton, 132 N. Sadie st. Prizes were awarded at cards, to Mrs. L. E. Clail and Mrs. A. R. Turner. A two-course luncheon was served. In two weeks the club will meet with Mrs. S. C. Hasko, 2418 S. Main st.

## SEE OUR WINDOW

For  
The Greatest Line  
of  
Fall Shoes Ever  
Shown  
Our Price \$1.98.  
WHY PAY MORE?

**G. R. KINNEY & CO.**  
116-122 E. Wayne St.

## DOLLAR DIPLOMACY

Mr. Lundy returned Saturday after a two weeks' visit to New York, full of enthusiasm over the beautiful collection of Fall garments purchased while there.

We are welcoming new arrivals by every express and every inch of space is necessary to accommodate them.

In an effort to crowd all remaining summer garments out we have slashed prices to the limit and it is now possible to obtain some unheard of bargains.

Note a few of the values offered.

**DRESSES.** All this season's lots models in French and Irish linen in brown, tan. Copenhagen Blue and Tan. Regular \$12.50 and \$15.00  
for ..... **\$5.75**

**TWENTY-FIVE** white and colored lawn, lingerie and voile dresses, coatee and draped effects. Regular prices \$12.50 and \$13.50  
for ..... **\$5.75**

**WAISTS.** Fifteen dozen white lingerie waists. Hand embroidery and lace trimmed, both high and low neck. Every one a regular \$1.50  
waists for ..... **79c**

**SUITS.** Five suits of pure hand-tailored linen and nine suits in serge, novelty material, pongee and rajah silk. No two suits alike. Regular prices \$12.50 up to \$29.50 for ... **\$5.75**

**LUNDY & CO.**